

Lunch Room Checklist

SY 2015-16

Take a minute to review this checklist and ensure your program is meeting all requirements for meal reimbursement.

- ☐ Hang materials advertising what a reimbursable meal looks like at the beginning of your meal service line (ex. Build a Healthy Lunch).



- ☐ Offer two milk fat options (1% and fat-free) at breakfast and lunch. If flavored milk is offered, it must be fat-free.



Display in a publically visible location:

- ☐ Food Service Establishment License
☐ Food Service Establishment License Inspection Report
☐ "And Justice For All" Poster



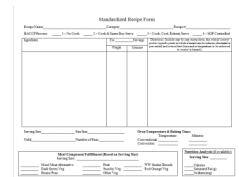
- ☐ Ensure free drinking water is available in all meal service areas.



- ☐ Review and update your written HACCP Plan at least once a year.



- ☐ Standardize all recipes and have a plan in place for substitute workers.



- ☐ Keep an accurate Point of Service (PoS) count for lunch and breakfast.

- ☐ Document food temperatures.



Montana
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